

DINNER

Small Plates

FLASH FRIED SUSSEX SQUID - 8.5

Deville tentacles, sea vegetables, lime & chilli jam (gf)

BRITISH N'DUJA SCOTCH EGG - 9

Apricot & Trenchmore Farm cider chutney, leek hay, crackling

FLASH FRIED PADRÓN PEPPERS - 7.5

Smoked sweetcorn puree, chimichurri, tomato crisps (gf)(v)(vf option)

KOREAN POPCORN CHICKEN - 8

Gochujang honey glaze, pickled roots, smoked sweetcorn puree, peanuts (n)(gf)

PAN FRIED SCALLOPS - 10

British N'duja, celeriac puree, pickled romanesco (gf)(n)

KIMCHI & CORN FRITTERS - 7.5

Black tahini, gochujang 'mayo', roasted peanuts, pickled roots (vf)(n)(gf)

Large Plates

TASTE THE SEA - 16

Today's catch, nori potato, flash fried squid, scallop roe bisque, courgette, samphire, dill oil (n)

FISH 'N' CHIPS - 14.5

Trenchmore Farm cider battered catch of the day, triple cooked chips, coriander & dill tartare, masala pea puree (gf option)

7oz 35 DAY AGED SUSSEX FILLET STEAK - 25

Triple cooked chips, smoked mushroom, roasted tomato, confit garlic, roasted bone marrow butter, beef jus (gf)

SLOW ROASTED SUSSEX PORCHETTA - 17.5

British N'duja, cider, celeriac puree, crackling, tenderstem broccoli, chimichurri (gf option)
+ add triple cooked chips 3.5

PANANG CURRY - 13.5

Smoked mushrooms, padrón peppers, tenderstem broccoli, baby corn, samphire, pak choi, roasted peanuts, kimchi & corn fritter, rice (vf)(n)(gf)
+ chicken 2.5

FRESH BUCKWHEAT PARPADELLE - 13.5

Tenderstem broccoli, Twineham Grange parmesan, black garlic, basil and hazelnut pesto, tomato crisps (v)

For the Table

Nocellara olives - 3

Bread selection - 4.5
Oils, whipped smoked salt butter

Sides

Smoked rosemary & sea salted fries - 3

Kupros halloumi shards - 4
Chimichurri

Seasonal vegetables - 3.5
[ask your server]

Crispy kale w za'atar - 3.5

Pickled veg & seed salad - 3.5

Burgers

From our Sister Four Bears Burger Club

BOURNE 'N' BRED - 13

7oz Sussex beef patty, Sussex cheddar fondue, onion jam, American mustard, lettuce, tomato, gherkin
+ dry cured streaky bacon 2

KFC - 13.5

Korean fried chicken breast, gochujang mayo, kimchi, peanut butter, pickled roots, lettuce, gherkin (n)

PLANT BASS IN YA FACE - 13

'Beyond Burger', onion jam, lettuce, pickles, tomato (vf)
+ Sussex cheddar fondue 2.5
+ vegan cheddar 1.5

Served in a brioche bun with smoked rosemary & sea

Our playful yet honest menu is a chance to celebrate with friends, exceptional seasonal fare from passionate local producers. Below are just some of the suppliers we are proud to work with:

Meat - J. Heath & Son + Deans
Fish - Southern Head Fishing Co.
Dairy - Northiam Dairy
Bread - Poppy Seed Bakery
Fruit - Greenway Fruit Farm

v - vegetarian, vf - vegan friendly, gf - gluten free, n - nuts

A voluntary 10% service charge is added to

